The release of the 30th vintage of Trilogy is a reminder of how amazing it’s been to watch the development of the wine industry in Napa Valley. When our family began making this wine there were a few other wineries making Bordeaux-style red blends, but not many. Back then, every vintage was a chance to explore, to experiment with new techniques, new grape varieties, new types of aging vessels. And while we’ve certainly refined the way we make Trilogy, I wouldn’t say we’ve got it down to a science. Mother Nature always keeps us on our toes, for one thing, and when it comes to determining the blend each year, there’s always a sense of discovery. I like to say that in blending the winemaker truly proves his or her mettle, taking a nature-made product and creating something even better. For 30 years, that’s what we’ve tried to do with Trilogy. It’s been a journey like no other.
2014 TRILOGY TASTING NOTES

The genesis of Trilogy dates back to 1984 when our family set out to make the best wine possible by selecting the highest quality wine lots culled from our estate vineyards in Napa Valley. By blending Cabernet Sauvignon, Merlot, and Cabernet Franc we created one of the original Meritage wines. Over the years we’ve added other Bordeaux varietals to this Cabernet-based blend, always seeking to create the very finest wine from each individual vintage. Our 2014 Trilogy brings together the finest lots of Cabernet Sauvignon, Malbec and Petit Verdot from our estate vineyards in Napa Valley. Dense, concentrated and stunningly rich, this gorgeous Napa Valley Cabernet Sauvignon overflows with blackberry, sweet cassis and black cherry fruit, layered with warm cocoa, licorice and a touch of tanned leather. This is a succulent, fleshy wine, with warming notes of vanilla and oak, cola and cardamom. It has a firm yet fine tannic structure and a sturdy, full-bodied profile that will serve it well into the next decade.

CELLAR FACTS

Appellation: St. Helena, Napa Valley
Composition: 86% Cabernet Sauvignon; 8% Malbec; 6% Petit Verdot
Aging: 22 months; 85% French oak/15% American oak
Enjoyability: Drink now or cellar. Pull the cork until 2030 for optimum enjoyment.

PRICING & REORDER

Price $80 | Shipment $72 | Reorder $64
2014 FLORA’S LEGACY
CABERNET SAUVIGNON TASTING NOTES

“Love the land and it will love you back.”

Wise words from Flora Komes, our mother, grandmother, and the woman who inspired the founding of Flora Springs Winery as well as this limited-production Cabernet Sauvignon. The idea for Flora’s Legacy came from third generation family member, Nat Komes. With its etching of a crown, the bottle itself is a tribute to Flora, who was born in Hawaii and often told stories about being descended from Hawaiian royalty. We involve the whole family in the creation of this wine, selecting the finest barrels of Cabernet Sauvignon in the cellar and gradually narrowing it down to a blend of the few barrels we like best. In 2014, 100% of the wine came from the Rutherford side of the Komes Ranch. The vintage yielded a full-bodied, multilayered Cabernet, loaded with sweet black currant and dark cherry fruit mixed with notes of toasty oak, espresso, warmed spices, and dark chocolate. Thick and juicy with highly concentrated fruit that melts on the palate, this is a wine with excellent balance, supple tannins and a gentle, layered finish.

CELLAR FACTS

Appellation: Rutherford, Napa Valley
Composition: 100% Cabernet Sauvignon
Aging: 22 months; 100% French oak barrels
Enjoyability: Drink now or cellar.
Pull the cork until 2030 for optimum enjoyment

PRICING & REORDER

Price $150 | Shipment $135 | Reorder $120

TO PLACE YOUR ORDER PLEASE CONTACT WINE CLUB DIRECTOR KENNY WERLE AT (800) 913-1118 OR INFO@FLORASPRINGS.COM
FROM THE ESTATE:
OUR FIG BALSAMIC VINEGAR

A native of Hawaii, Flora Komes loved plants of any kind, and the Flora Springs Estate is filled with reminders of her enthusiasm for all living things. The Fig Balsamic Vinegar included with your shipment this month is made with figs from some of Flora’s prized fig trees. We make this with Hurley Farms Napa Valley, a small family farm with three generations working together to create hand-crafted artisan products. Sound familiar?

ONCE-IN-A-LIFETIME CRUISE WITH FLORA SPRINGS

May 19-29, 2017
A TASTE OF LIFE EUROPEAN CRUISE WITH FLORA SPRINGS’ JOHN & CARRIE KOMES

Imagine paella tasting in Valencia, taking high tea in Gibraltar and experiencing the jet set style of Monte Carlo and St. Tropez. And picture yourself enjoying the finest wines of Flora Springs with Proprietors John and Carrie Komes along the way! Learn more about this enchanting cruise through Monaco, France, Spain and Portugal on the intimately-scaled Silver Cloud at www.florasprings.com/events. We hope to see you aboard!